

Peterson's

CELEBRATING 20 YEARS 1999-2019

Welcome! Renowned for prime steaks, fresh seafood and award-winning wines, Peterson's is equally well known for atmosphere and hospitality. One of the best things our guests say they like about us is how our staff always makes them "feel special". Please don't hesitate to ask us for anything you may need. We want your experience to be memorable and exceed all expectations. — *Joe Peterson*

Featured Winery



Hahn Family Wines is a second generation vintner, sustainably farming 650 acres of estate vineyards in the Santa Lucia Highlands of Monterey County.

Hahn GSM Central Coast, 2018 Strawberry, blackberry, vanilla and cinnamon aromas with notes of strawberry cream and black cherry finishing with a smooth and delicate mouth feel. 10 GL 38 BTL

Hahn Estate Pinot Noir Arroyo Seco, Monterey County, 2017 Rich cherry and bright strawberry lead to notes of oak, vanilla and baking spice with velvety tannins on the finish. 16 GL 60 BTL

Smith & Hook Cabernet Central Coast, 2017 Full bodied, round mouth feel, balanced acidity and soft tannic finish 13 GL 50 BTL

Smith & Hook Proprietary Red Blend Central Coast, 2016 Robust full-bodied palate with lush layers of black fruit and toasted oak. 14 GL 55 BTL

Luxury Pour



Bouchaine Vineyards is the oldest winery in Carneros, a region at the southern tip of Napa, which operates on the winemaking philosophy that, *great wines are grown, not made.*

Estate Pinot Noir 2016 Palate of rose petals and baking spices with smooth vibrant tannins and vibrant acidity 15 GL 60 BTL

Estate Chardonnay 2016 Rich, tangy palate showcases nectarine, lemon curd, and brioche with a long finish. 13 GL 50 BTL

Cellar Selections

RIESLING	Kiona Vineyards, Columbia Valley	10 GL 38 BTL
PINOT GRIGIO	Terlato Vineyards, Friuli Colli Orientali	11 GL 40 BTL
CHARDONNAY	Red Mare, Dutton Ranch, Sonoma	16 GL 60 BTL
SYRAH	Jigar, Tollini Vineyards, Mendocino	14 GL 55 BTL
MERLOT	Trefthen, Oak Knoll District, Napa	13 GL 50 BTL
ZINFANDEL	Seghesio Family Vineyards, Sonoma	13 GL 50 BTL

Peterson's award-winning wine library has over 400 labels. Please ask your server for the complete wine list.

RESTAURATEUR Joe Peterson **EXECUTIVE CHEF** Dave Foegley **GEN MGR & BEV DIR** Bradley Phelps
SOUS CHEF Javier Garcia **ASST MGR & EVENT PLANNING** Julie Miller

Appetizers

TUNA TARTAR

Chili Ginger, Sesame, Cilantro, Red Onion,
Avocado, Crisp Wontons 18

MAINE LOBSTER TEMPURA FINGERS

Honey Mustard, Peppercorn Infused Drawn
Butter, Lemon 24

OYSTERS ROCKEFELLER

1/2 Doz. Spinach, Anise, Cream,
Pecorino Romano GF 24

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 17

LUMP CRAB CAKE

Stone Ground Mustard, Roasted Red
Pepper Coulis, Aioli 18

CRAB STUFFED SHRIMP

Gulf Shrimp, Lump Crab Stuffing,
Applewood Smoked Bacon Wrap 24

HOUSE-CURED & SMOKED BACON

Sweet Cherry Cola Glaze GF 12

OYSTERS OF THE DAY

East & West Coast, Cocktail Sauce,
Horseradish, Mignonette GF 3.75 ea.

JUMBO GULF SHRIMP

Cocktail Sauce, Fresh Horseradish,
Remoulade GF 19

PRIME RIB EGG ROLLS

Wasabi Horseradish Aioli, White Cheddar,
Scallions, Soy Jus 14

Soups

CHEF'S SEASONAL SOUP

8

MAINE LOBSTER BISQUE

Chives, Herb Oil, Lobster Garnish

12

Salads

CAESAR

Hearts of Romaine, Parmigiano Reggiano, Herb Croutons

11

LOCAL ARTISAN GREENS

Fresh Berries, Cream Cheese Wontons, Candied Pecans, Maple-Mint Vinaigrette

12

BABY ICEBERG "THE WEDGE"

Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic

11

 Peterson's Signature Selections GF Gluten Free Item

20 % Gratuity Added To Parties Of Six Or More

Seafood

 JUMBO SEA SCALLOPS

Snap Peas, Beech Mushrooms, Scallions, Carrots with Cello Noodles,
Miso-Ginger Vinaigrette GF 37

ORGANIC SALMON

Fingerling Potatoes, Cucumbers, Lemon Pepper Dill Crème Fraîché Cider Syrup GF 30

 OVEN ROASTED CRAB CAKES

Stone Ground Mustard, Roasted Red Pepper Coulis, Italian Parsley Aioli 34

BLACKENED SHRIMP

Grilled Corn & Pepper Risotto, Roasted Red Pepper Sauce GF 29

SESAME SEARED TUNA #1 SASHIMI GRADE

Crispy Capers, Soy Sauce, Wasabi Paste, Pickled Ginger 29

Chef Entrees

FISCHER FARMS SMOKED PORK CHOP

Parmesan Polenta, Broccoli Rabe, Porcini Porter Sauce GF 28

GUNTHORP FARMS SMOKE-ROASTED CHICKEN

Cornmeal Waffle, Mustard BBQ Sauce, Apple Coleslaw, Jalapeño Maple Syrup 25

CHEF'S DAILY FEATURE

Peterson's

Steaks · Seafood · Spirits

 *Peterson's Signature Selections* GF Gluten Free Item

NOTICE *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please alert Chef with Food Allergy or Intolerant Dietary Restrictions.*

Earn Dining Rewards as an ELITE CLUB Member. Ask Your Server for Details.

Steaks

RARE-COOL RED | MEDIUM RARE-WARM RED | MED-HOT RED | MED WELL-PINK | WELL DONE-NO PINK

CENTER CUT FILET MIGNON 8 oz 42

 JCP CENTER CUT FILET MIGNON 14 oz 56

USDA PRIME NEW YORK STRIP 12 oz 45

USDA PRIME RIBEYE 16 oz 52

PRIME RIB *Friday - Saturday Only*

Rosemary Crusted, Au Jus, Horseradish Cream, Choice of Side GF 14 oz 49 18 oz 54

VERIFIED BY A RATIO OF MARBLING AND MATURITY, LESS THAN 2% OF ALL BEEF IS CERTIFIED AS USDA PRIME. PETERSON'S PROUDLY SERVES MIDWESTERN SOURCED AND HAND-CUT PRIME GRADE STEAKS.

Complements

Garlic Butter 4 GF | Caramelized Onions 3 GF | Hollandaise 4 GF | Béarnaise 4 GF


Horseradish Bacon Crust 5 | Bacon Blue Cheese Crust 7 | Crab Oscar 14 GF

Sides

Serves Two or More

JUMBO ASPARAGUS
Hollandaise, Maldon Sea Salt GF 12

STEAKHOUSE MASHED POTATOES
Cream, Butter, Salt, Black Pepper GF 10

 KING CRAB MAC & CHEESE
Gruyere, Smoked Gouda, Ditalini Pasta,
Toasted Garlic Crust 16

 AU GRATIN POTATOES
Family Recipe Crispy Applewood Smoked
Bacon GF 12

BRUSSELS SPROUTS
Pancetta, Hunter's Farm Honey,
Balsamic Vinegar GF 11

BAKED POTATO
Butter, Sour Cream, Chives GF 9

CREAMED SPINACH
Smoked Bacon, Toasted Garlic Crust 10

CORN & PEPPER RISOTTO
Sweet Corn and Roasted Peppers GF 9

 *Peterson's Signature Selections* GF Gluten Free Item

We appreciate your business. Thank you for choosing Peterson's!

317.598.8863 GuestServices@PetersonsRestaurant.com

